

kwasik z jagodami

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **4**
- SRM **3.2**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (50%)	81 %	4
Grain	Strzegom Pszeniczny	1 kg (50%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	2 g	30 min	11 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Jagody	900 g	Secondary	4 day(s)